

# Boar taint

## – a challenge for the pig industry

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### INTRODUCTION:

With a ban of castration without anaesthesia of male piglets, a large number of carcasses from entire males can be expected. Entire males might develop boar taint due to an increased concentration of skatole and androstenone.

### AIM:

Investigate the possibility of masking boar taint in different meat products, assessed by a trained sensory panel.

### CONCLUSION

Boar taint is a complex sensory phenomenon for which reason selection and training of the panel especially towards boar taint is important. It is possible to mask boar taint using smoke or spices with an intensive odour. Serving the meat in a complex meal will further mask the boar taint.

### SELECTION AND TRAINING OF A SENSORY PANEL

#### 1. The assessors must be sensitive towards both skatole and androstenone

'Describe the odour of skatole (1 µg in sunflower oil) and androstenone (10 µg in sunflower oil)'  
 The descriptive words must be related to boar taint.

#### 2. Training on references for the attributes



#### 3. Differentiation of samples with skatole and androstenone

Pork patties with addition of skatole and androstenone in high and low concentrations. Assessment of boar taint in replicates.

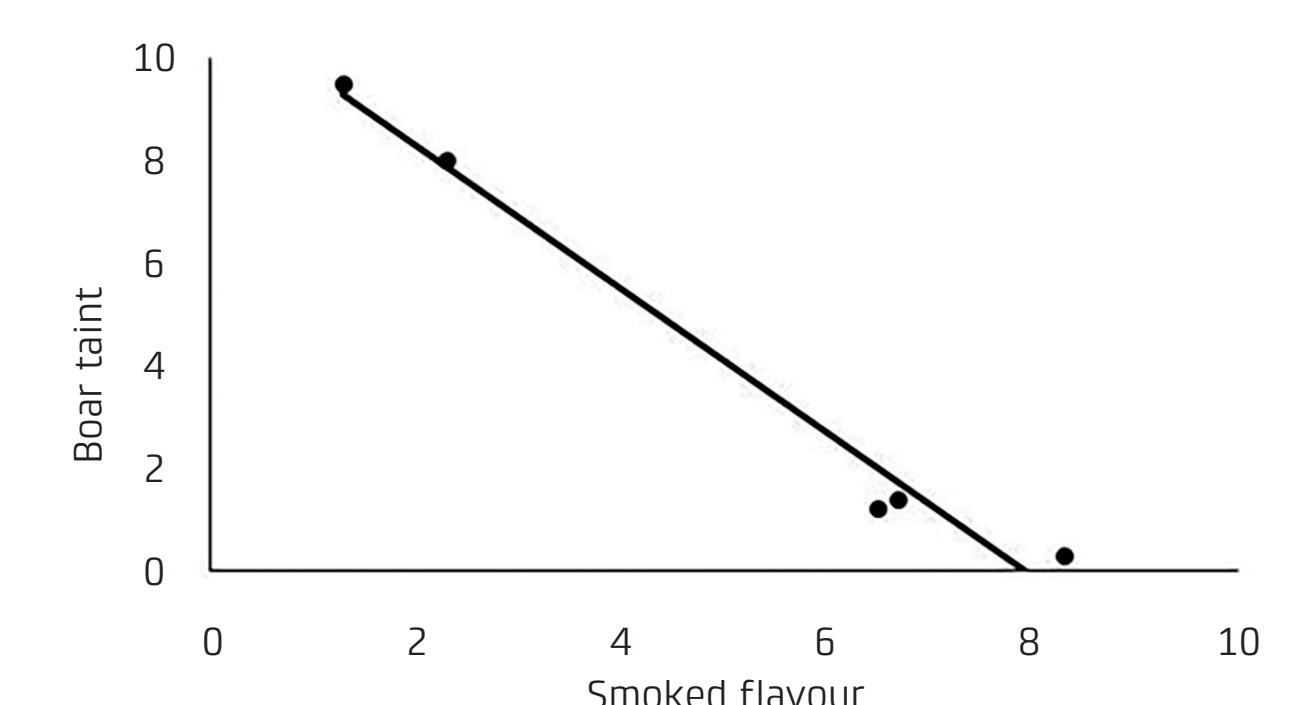
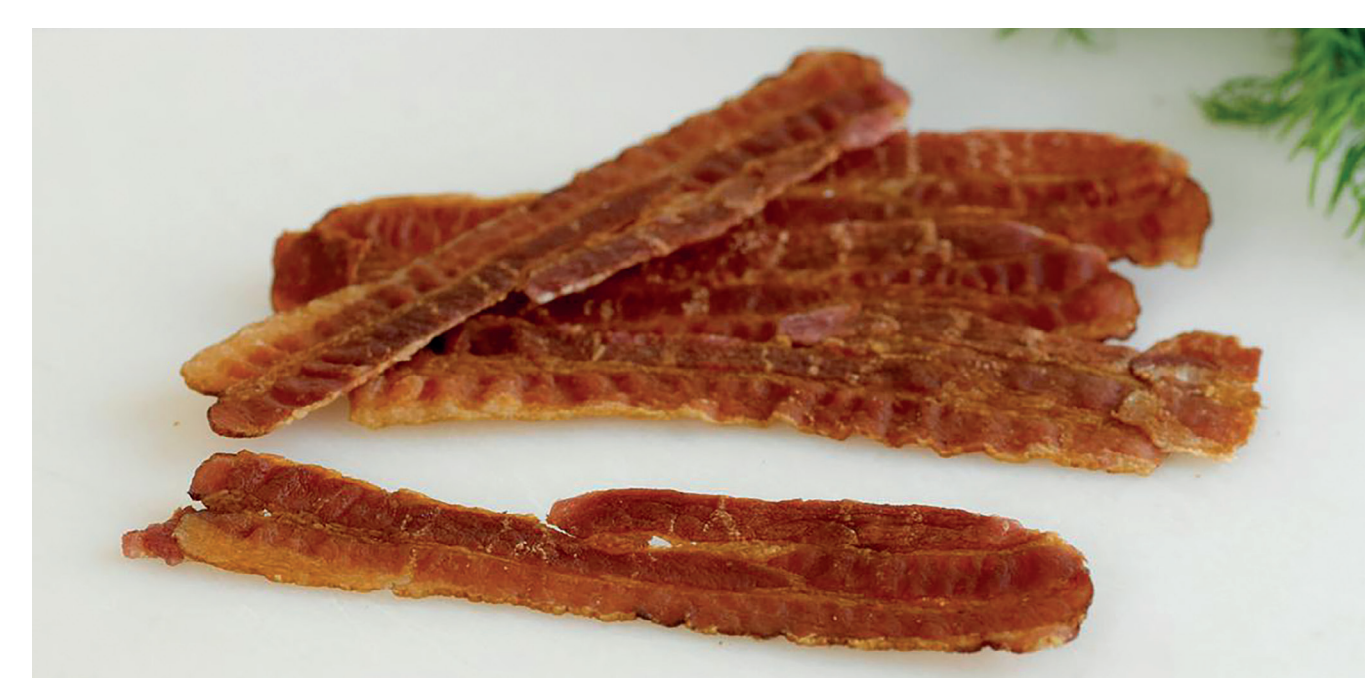
#### 4. Training on meat samples

Meat samples are used with high, medium and low skatole and androstenone concentrations, respectively.

### MASKING OF BOAR TAIN

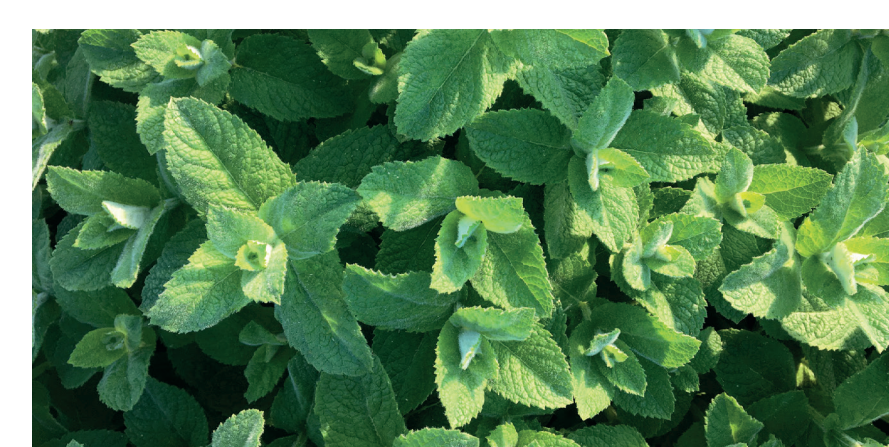
#### Smoke

Smoke can mask boar taint, especially the odour. The more intensive the smoke the better.



#### Spices

Spices with an intensive odour can mask boar taint, especially the odour. Cinnamon, oregano, thyme and rosemary can be recommended.



#### Served in a complex meal

Serving the meat in a complex meal such as a ham and cheese toast or pulled pork in a slider further reduces the boar taint.

